



CONTENTS OF VOLUME 34

Number 1

Cold Induced Toughening in Excised Pork as Affected by pH, R Value and Time at Boning	413
A. J. MØLLER & P. JENSEN (Denmark)	
Quadratic Relationship between Early-post-mortem Glycolytic Rate and Beef Tenderness.	425
M. M. PIKE, T. P. RINGKOB, D. D. BEEKMAN, Y. O. KOH & W. T. GERTHOFFER (USA)	
'Scharrel' (Free Range) Pigs: Carcass Composition, Meat Quality and Taste-panel Studies	439
P. G. VAN DER WAL, G. MATEMAN, A. W. DE VRIES, G. M. A. VONDER, F. J. M. SMULDERS, G. H. GEESINK & B. ENGEL (The Netherlands)	
Determination of Papain in Raw Meat by Immunoassay	451
J. G. SARGEANT, H. M. BOWIE & M. J. BILLINGTON (UK)	
Objective Measurements of Pork Quality: Evaluation of Various Techniques	461
R. CHIZZOLINI, E. NOVELLI, A. BADIANI, P. ROSA & G. DELBONO (Italy)	
Objective Evaluation of Pork Quality: Results of On-Line Measurements	489
R. CHIZZOLINI, E. NOVELLI, A. BADIANI, G. DELBONO & P. ROSA (Italy)	
Catalysis of Lipid Oxidation in Muscle Model Systems by Haem and Inorganic Iron	505
F. J. MONAHAN (Ireland), R. L. CRACKEL, J. I. GRAY (USA), D. J. BUCKLEY & P. A. MORRISSEY (Ireland)	
Skeletal Muscle Cellularity and Histochemistry in Response to Porcine Somatotropin in Finishing Pigs	517
Ch. REHFELDT & K. ENDER (Germany)	
Influence of Pig Crossbreed on the Composition, Volatile Compound Content and Flavour of Dry Cured Ham	529
J. L. BERDAGUÉ, N. BONNAUD, S. ROUSSET & C. TOURAILLE (France)	

Number 2

Early <i>Post Mortem</i> pH Decrease in Porcine <i>M. Longissimus dorsi</i> of PSE, Normal and DFD Quality	131
A.-C. ENFÄLT, K. LUNDSTRÖM & U. ENGSTRAND (Sweden)	
Model System Evaluations of the Effects of Different Levels of K_2HPO_4 , NaCl and Oil Temperature on Emulsion Stability and Viscosity of Fresh and Frozen Turkish Style Meat Emulsions	145
O. ZORBA, H. Y. GOKALP (Turkey), H. YETIM & H. W. OCKERMAN (USA)	
Further Investigations into the Relationship Between Ultimate pH and Tenderness for Beef Samples from Bulls and Steers	163
R. W. PURCHAS (New Zealand) & R. AUNGSUPAKORN (Thailand)	
Prediction of Meat Quality in Live Pigs using Stress-Susceptible and Stress-Resistant Animals	179
K. S. CHEAH, A. M. CHEAH (Australia), R. LAHUCKY, J. MOJTO & L. KOVAC (Czechoslovakia)	
A Study of Changes in the Fat Content of some Varieties of Dry Sausage During the Curing Process	191
J. CHASCO, M. J. BERIAIN & J. BELLO (Spain)	
Effect of the Addition of Pronase E on the Proteolysis in Dry Fermented Sausages	205
O. DÍAZ, M. FERNÁNDEZ, G. D. GARCÍA DE FERNANDO, L. DE LA HOZ & J. A. ORDÓÑEZ (Spain)	
Modelling Post-mortem Tenderisation—IV: Role of Calpains and Calpastatin in Conditioning	217
E. DRANSFIELD (UK)	
Influence of Freezing Method on Thaw Drip and Protein Loss of Low-Voltage Electrically Stimulated and Non-Stimulated Sheep's Muscle	235
B. SACKS, N. H. CASEY, E. BOSHOF & H. VAN ZYL (South Africa)	
Antioxidant Activity of Carnosine in Cooked Ground Pork	245
E. A. DECKER & A. D. CRUM (USA)	
Comparison of Dry Sausages Produced by Different Methods: Addition of Nitrite/Nitrate Salts and Sodium Chloride at Different Phases	255
I. ASTIASARÁN, R. REDIN, C. CID, J. IRIARTE & J. BELLO (Spain)	

Number 3

Attachment of Bacteria to Meat Surfaces: A Review	265
D. SELGAS, M. L. MARIN, C. PIN & C. CASAS (Spain)	
A Practical Method to Prevent Dark-Cutting (DFD) in Beef	275
L. BARTOŠ, Č. FRANC, D. ŘEHÁK & M. ŠTÍPKOVÁ (Czech Republic)	
The Effectiveness of Examining Early Post-Mortem Musculature to Predict Ultimate Pork Quality	283
R. G. KAUFFMAN (USA), W. SYBESMA, F. J. M. SMULDERS, G. EIKELNBOOM, B. ENGEL, R. L. J. M. VAN LAACK, A. H. HOVING-BOLINK, P. STERRENBURG (Netherlands), E. V. NORDHEIM (USA), P. WALSTRA & P. G. VAN DER WAL (Netherlands)	
Influence of Cooking on Benzo(a)pyrene Content in Smoked Sausages	301
P. SIMKO, S. GERGELY, J. KAROVICOVA, M. DRDAK & J. KNEZO (Slovak Republic)	
Spray Chilling of Lamb Carcasses	311
T. BROWN (UK), K. N. CHOUROUZIDIS (Greece) & A. J. GIGIEL (UK)	
Growth and Carcass Characteristics of Angus and American Wagyu Steers	327
D. K. LUNT, R. R. RILEY & S. B. SMITH (USA)	
Changes in pH and Water Holding Properties of <i>Longissimus dorsi</i> Muscle During Beef Ageing	335
K. BOAKYE (Ghana) & G. S. MITTAL (Canada)	
The Effects of Spray and Blast-Chilling on Carcass Shrinkage and Pork Muscle Quality	351
S. D. M. JONES, L. E. JEREMIAH & W. M. ROBERTSON (Canada)	
Flavour- and Tenderness-Related Quality Characteristics of Goat and Sheep Meat	363
H. C. SCHÖNFELDT, R. T. NAUDÉ, W. BOK, S. M. VAN HEERDEN, R. SMIT & E. BOSHOFF (South Africa)	
Cooking- and Juiciness Related Quality Characteristics of Goat and Sheep Meat	381
H. C. SCHÖNFELDT, R. T. NAUDÉ, W. BOK, S. M. VAN HEERDEN, L. SOWDEN & E. BOSHOFF (South Africa)	
Research Note	
The Effect of Scalding on Subcutaneous and Ham Temperatures and Ultimate Pork Quality	395
P. G. VAN DER WAL, G. VAN BEEK, C. H. VEERKAMP & G. WIJNGAARDS (Netherlands)	